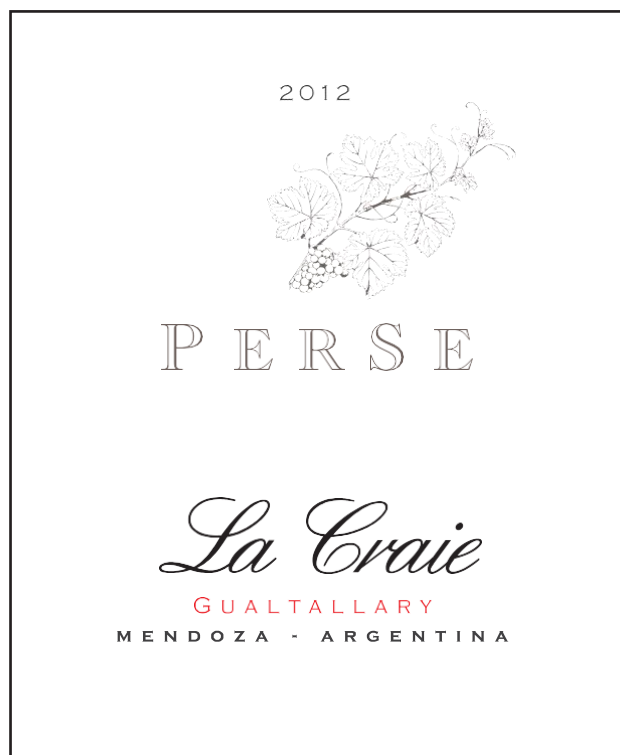




## PER SE LA CRAIE 2012

GUALTALLARY



### *Co-fermented Malbec & Cabernet Franc*

The grapes come from different plots of the same vineyard as Jubileus in Gualtallary. They were hand-harvested early, at the end of March, and then transported in bins.

Both varieties were destemmed and fermented together with wild yeasts. Co-fermentation was performed on the basis of 65% Malbec and 35% Cabernet Franc. Two daily piggeages were carried out and the skins were kept in maceration for 35 days.

The wine was aged in used French oak barrels for 16 months. Then it was bottled without being clarified or filtered.

*Total production Vintage 2012:*

800 Bottles of 750 cc, 35 Magnums, 10 Bottles of 3 lts.